

Old Fashioned Biscuits

Recipe inspired by Mike Heneberry's *The Little Black Book of Tea*

Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish

2 cups flour

3 teaspoons baking powder

1/2 teaspoon salt

1 TBLSP granulated sugar

3 TBLSP butter

1/2 cup milk, or as needed

Preheat oven to 450 F and grease a cookie sheet. Combine flour, baking powder, salt and sugar. Cut the butter into small pieces and, using your hands, work into the dry ingredients. Gradually add milk, until the dough becomes soft but not sticky. Do not over mix. On a floured surface, roll to a thickness of ½ to ¾ inches and cut with a round cookie cutter or the mouth of a cup. Bake for 12 to 15 minutes or until the biscuits turn a light golden color.

Servings: 7-8 (\$0.15/serving).

****This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free.***